

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listing, of claims in the application:

Listing of Claims:

1. (Original) A method for acidifying a food product, the method comprising contacting food product with an amount of an electro dialyzed composition effective for lowering pH of the final product to 4.6 or less, the electro dialyzed composition having a total cation concentration of 1.0N or less, an individual cation concentration of 0.6N or less, a free chlorine content of 1 ppm or less, and a pH 4.5 or less.

2. (Original) The method of claim 1, wherein the food product is selected from the group consisting of vegetables, beans, meat, potato, rice, pasta, and mixtures thereof.

3. (Original) The method of claim 1, wherein the food product is selected from the group consisting of beverages, desserts, dressings, sauces, gravies, dips, spreads, snacks, pasta, cereal and baked goods.

4. (Original) The method of claim 1, wherein the electro dialyzed composition has a total cation concentration of 0.5N or less, an individual cation concentration of 0.3N or less, a free chlorine content of 1 ppm or less, and a pH of 4.5 or less.

5. (Original) The method of claim 4, wherein the electrodialyzed composition has a total cation concentration of 0.1N or less, an individual cation concentration of 0.04N or less, a free chlorine content of 1 ppm or less, and a pH of 3.5 or less.

6. (Original) The method of claim 1, wherein the food product is contacted with an amount of electrodialyzed composition effective for lowering the pH of the final product to 4.2 or less.

7. (Original) A method for preparing a preserved food product, said method comprising (1) contacting a food product with an amount of electrodialyzed composition effective for obtaining an acidified food product, wherein the amount is sufficient to achieve a pH of 4.6 or less in the food product; (2) placing the acidified food product in a heat-stable, sealable container; (3) sealing the container; (4) thermally treating the food product in the sealed container at a temperature and for a time effective to pasteurize the food product; (5) cooling the thermally treated food product to reduce the temperature to about 25°C or less to obtain the preserved food product.

8. (Original) The method as defined in claim 7, wherein the food product is selected from the group consisting of vegetables, beans, meat, potato, rice, pasta, and mixtures thereof.

9. (Original) The method as defined in claim 7, wherein the container is a plastic pouch.

10. (Original) The method of claim 7, wherein the electrodialyzed composition has a total cation concentration of 1.0N or less, an individual cation concentration of 0.6N or less, a free chlorine content of 1 ppm or less, and a pH of 4.5 or less.

11. (Original) The method of claim 10, wherein the electrodialyzed composition has a total cation concentration of 0.1N or less, an individual cation concentration of 0.04N or less, a free chlorine content of 1 ppm or less and a pH of 3.5 or less.

12. (Original) The method of claim 7, wherein the food product is contacted with an amount of electrodialyzed composition effective for achieving a pH of 4.2 or less in the food product.

13. (Original) A method for preparing a preserved food product, said method comprising (1) placing a food product in a sealable, heat stable container; (2) adding an amount of electrodialyzed composition to the container, wherein the amount is sufficient to achieve a pH of 4.6 or less in the preserved food product; (3) sealing the container; (4) thermally treating the food product in the sealed container at a temperature and for a time effective to pasteurize the food product; (5) cooling the thermally treated food product to rapidly reduce the temperature to 25°C or less to obtain the preserved food product.

14. (Original) The method of claim 13, wherein the food product is placed in the sealable, heat stable container is selected from the group consisting of vegetables, beans, meat, potato, rice, pasta, and mixtures thereof.

15. (Original) The method of claim 13, wherein the electro dialyzed composition has a total cation concentration of 1.0N or less, an individual cation concentration of 0.6N or less, a free chlorine content of 1 ppm or less, and a pH of 4.5 or less.

16. (Original) The method of claim 15, wherein the electro dialyzed composition has a total cation concentration of 0.1 N or less, an individual cation concentration of 0.04N or less, a free chlorine content of 1 ppm or less, and a pH of 3.5 or less.

17. (Original) The method of claim 13, wherein the amount of electro dialyzed composition added to the container is effective for achieving a pH of 4.2 or less in the preserved food product.

18. (Original) A method for preparing preserved vegetables, said method comprising (1) pretreating raw vegetables in order to reduce an initial microbiological load; (2) placing the pretreated raw vegetables in a sealable, heat stable plastic pouch; (3) adding an amount of electro dialyzed composition to the container, wherein the amount is sufficient to achieve a pH of 4.6 or less in the preserved vegetables; (4) sealing the container; (5) thermally treating the vegetables in the sealed container at a

temperature and for a time effective to pasteurize the vegetables; (6) cooling the thermally treated vegetables to rapidly reduce the temperature to about 25°C or less to obtain the preserved vegetables.

19. (Original) The method as defined in claim 18, wherein the vegetables are selected from the group consisting of carrots, peppers, broccoli, peas, pea-pods, cauliflower, onions, tomatoes, mushrooms, zucchini, corn, celery, asparagus, green beans, water chestnuts, and bamboo shoots.

20. (Original) The method of claim 18, wherein the electrodialed composition has a total cation concentration of 1.0N or less, an individual cation concentration of 0.6 N or less than 0.6N, a free chlorine content of 1 ppm or less, and a pH of 4.5 or less.

21. (Original) The method of claim 20, wherein the electrodialed composition has a total cation concentration of 0.1N or less, an individual cation concentration of 0.04N or less, a free chlorine content of 1 ppm or less, and a pH of 3.5 or less.

22. (Original) The method of claim 18, wherein the amount of electrodialed composition added to the container is effective for achieving a pH of 4.2 or less in the preserved vegetables.

23. (Original) A method for acidifying a food product to a final product pH of less than 4.6, the method comprising contacting the food with a countercurrent stream of electrodialyzed composition having a pH of 4.5 or less and a temperature range of from 1 to 100°C for a total contact time of about 30 seconds or more, the electrodialyzed composition provided using membrane electrodialysis to provide an electrodialyzed composition having a total anion or total cation concentration of 1.0N or less, an individual cation or anion concentration of 0.6N or less, and a free chlorine content of 1 ppm or less.

24. (Original) The method of claim 23, wherein the food product is selected from the group consisting of vegetables, beans, meat, potato, rice, pasta, and mixtures thereof.

25. (Original) The method of claim 23, wherein the electrodialyzed composition has a total cation concentration of 0.5N or less, an individual cation concentration of 0.3N or less, a free chlorine content of 1 ppm or less, and a pH of 4.5 or less.

26. (Original) The method of claim 25, wherein the electrodialyzed composition has a total cation concentration of 0.1N or less, an individual cation concentration of 0.04N or less, a free chlorine content of 1 ppm or less, and a pH of 3.5 or less.

27. (Original) The method of claim 23, wherein the method is effective for acidifying a food product to a final product pH of 4.2 or less.

28. (Original) A method for acidifying a formulated food product, the method comprising including an amount of an electrodialed composition in a formulated food product by completely or partially replacing normal water in the formula effective for lowering pH to 4.6 or less, hot-filling the food product into a heat stable container or apply a heat treatment to the filled and sealed container sufficient to pasteurize the food product.

29. (Original) The method of claim 28, wherein the food product is selected from the group consisting of beverages, desserts, dressings, sauces, gravies, dips, spreads, snacks, pasta and cereal/ baked goods.

30. (Original) The method of claim 28, wherein the electrodialed composition having a total cation concentration of 1.0N or less, an individual cation concentration of 0.6N or less, a free chlorine content of 1 ppm or less, and a pH of 4.5 or less.

31. (Original) The method of claim 30, wherein the electrodialed composition has a total cation concentration of 0.1N or less, an individual cation concentration of 0.04N or less, a free chlorine content of 1 ppm or less, and a pH of 3.5 or less.

32. (Original) The method of claim 28, wherein the amount of electrodialyzed composition in the formulated food product is effective for providing a pH of 4.2 or less.

33. (Currently amended) A method for preparing preserved food products having at least one solid and one fluid component, said method comprising (1) separately pretreating either one or all components with an amount of electrodialyzed composition sufficient to achieve a pH of 4.6 or less in the final, combined, preserved food products; (2) placing the pretreated components in a sealable, heat stable container; (4) sealing the container; (5) thermally treating the sealed container at a temperature and for a time effective to pasteurize the combined food products; (6) cooling the thermally treated ~~vegetables~~ food products to reduce the temperature to about 25°C or less to obtain the preserved food products.

34. (Original) The method of claim 33, wherein all components are first placed in a sealable, heat stable, heat sealable container and an amount of electrodialyzed composition is added sufficient to achieve a pH of 4.6 or less in preserved food products.

35. (Currently amended) The method of claims 33 ~~and~~ or 34, wherein the solid components are selected from the group consisting of vegetables, beans, meat, potato, rice, pasta, and mixtures thereof.

36. (Currently amended) The method of claims 33 ~~and~~ or 34, wherein the fluid component is selected from the group consisting of syrups, toppings, dressings, sauces, gravies, dips, spreads, and the like.

37. (Currently amended) The method of claims 33 ~~and~~ or 34, wherein the electrodiaalyzed composition has a total cation concentration of 1.0N or less, an individual cation concentration of 0.6N or less, a free chlorine content of 1 ppm or less, and a pH of 4.5 or less.

38. (Original) The method of claim 37, wherein the electrodiaalyzed composition has a total cation concentration of 0.1N or less, an individual cation concentration of 0.04N or less, a free chlorine content of 1 ppm or less, and a pH of 3.5 or less.

39. (Cancelled)

40. (Original) The method of claim 33, wherein the amount of electrodiaalyzed composition added is effective for providing a pH of 4.2 or less.

41. (Original) A method for preparing preserved pasta using an in-package process, said method comprising (1) combining dry pasta with an electrodiaalyzed composition having a temperature of about 70 °C or greater in a heat stable, heat sealable container, the electrodiaalyzed composition effective for achieving a final, equilibrium pH of the preserved pasta of 4.6 or less; (2) sealing the filled container; (3)

thermally treating the sealed container at a temperature of 70°C or greater; (4) mixing for about 2 minutes or more, the mixing effective for providing a uniform distribution of the electrodialyzed composition in the pasta; (4) cooling the thermally treated pasta to reduce the temperature to about 25°C or less to obtain the preserved pasta.

42. (Original) The method of claim 41, wherein a ratio of dry pasta to electrodialyzed composition is 0.70 or greater.

43. (Original) The method of claim 41, wherein the electrodialyzed composition has a total cation concentration of 1.0N or less, an individual cation concentration of 0.6N or less than 0.6N, a free chlorine content of 1 ppm or less, and a pH of 4.5 or less.

44. (Original) The method of claim 41, wherein the electrodialyzed composition has a total cation concentration of 0.1N or less, an individual cation concentration of 0.04N or less, a free chlorine content of 1 ppm or less, and a pH of 3.5 or less.

45. (Original) The method of claim 42, wherein the electrodialyzed composition is effective for providing a pH of 4.2 or less in the preserved pasta.

46. (Original) The method of claim 42, wherein a ratio of dry pasta to electrodialyzed composition is 0.80 or greater.

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47. (Currently amended) The method of claims 1, 7, 13, 18, 23, 28, 33 ~~and or~~ 41, wherein the total food acidulants in ~~the preserved~~ food products with a pH of less than 4.6 is 1 weight percent or less.

48. (Original) The method of claim 47 wherein the food acidulants include at least one food acidulant selected from the group consisting of acetic acid, adipic acid, citric acid, fumaric acid, gluconic acid, lactic acid, malic acid, tartaric acid and phosphoric acid.

49-89. (Cancelled)

90. (Original) The method of claim 47 wherein the food acidulants include all approved food acidulants and at least one food acidulant selected from the group consisting of acetic acid, adipic acid, citric acid, fumaric acid, gluconic acid, lactic acid, malic acid, tartaric acid and phosphoric acid.